

# DINNERLY



## Pork Dumpling Stir-Fry with Jasmine Rice



30min



2 Servings

Oh dumplings, how we love you so. That savory filling, full of meat, veggies, and aromatics. We've taken our favorite part and flipped it inside-out with a quick stir-fry full of ground pork and shredded cabbage. No dumpling assembling required. (2p-plan serves 4; 4p-plan serves 8)



### WHAT WE SEND

- 2 (5 oz) pkgs jasmine rice
- 10 oz pkg ground pork
- 14 oz cabbage blend
- 3 oz stir-fry sauce <sup>1,6</sup>
- ¼ oz pkt toasted sesame seeds <sup>11</sup>

### WHAT YOU NEED

- kosher salt & ground pepper
- garlic
- neutral oil
- apple cider vinegar (or vinegar of your choice)

### TOOLS

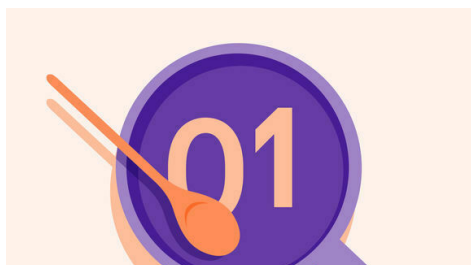
- large saucepan
- large skillet

### ALLERGENS

Wheat (1), Soy (6), Sesame (11). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

### NUTRITION PER SERVING

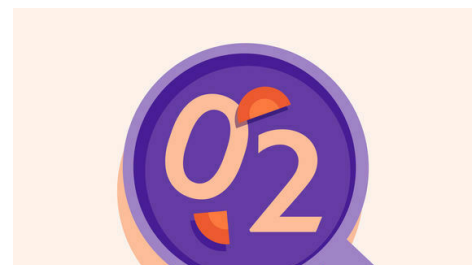
Calories 450kcal, Fat 7g, Carbs 71g, Protein 21g



#### 1. Cook rice

In a large saucepan, combine **rice, 2 cups water**, and **1 teaspoon salt**; bring to a boil over high heat. Cover and cook over low heat until rice is tender and water is absorbed, about 17 minutes. Keep covered off heat until ready to serve.

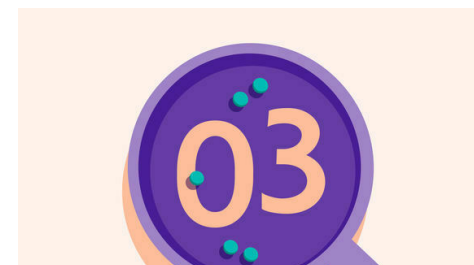
Meanwhile, finely chop **2 teaspoons garlic**.



#### 2. Cook pork & cabbage

Heat **1 tablespoon oil** in a large skillet over medium-high. Add **pork** and **a pinch each of salt and pepper**; cook, breaking up into large pieces, until browned and cooked through, about 5 minutes.

Add **cabbage blend, chopped garlic**, and **a pinch of salt**. Cook until cabbage is wilted, 2–3 minutes.



#### 3. Add sauce & serve

Add **stir-fry sauce, ¼ cup water**, and **2 teaspoons vinegar**. Bring to a simmer over medium-high heat. Cook, scraping up any browned bits from bottom of skillet, until slightly thickened, about 1 minute. Season to taste with **salt** and **pepper**. Fluff **rice** with a fork.

Serve **dumpling stir-fry** over **rice** with **sesame seeds** sprinkled over top. Enjoy!



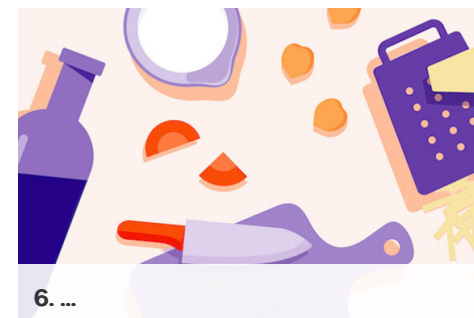
4. ...

What were you expecting, more steps?



5. ...

You're not gonna find them here!



6. ...

Kick back, relax, and enjoy your Dinnerly!